

Pineapple Upside-down Cake (Zoraya's Recipe)

Ingredients for one cake

- 1 ¼ all purpose flour
- 1 cup of sugar
- 1 ½ teaspoon baking powder
- ½ teaspoon salt
- ¾ cup of milk
- ⅓ shortening or coconut butter
- 1 egg
- 1 teaspoon vanilla extract
- ¼ cup of margarine or butter
- ½ cup of packed brown sugar
- 1 can of sliced pineapple, drained
- 7 maraschino cherries
- 6 pecan halves

Nutrition Tip: Pineapple is high in vitamin C, which helps our immune system.

Preparation (2 hours)

1. Preheat oven to 350
2. Heat margarine in round cake pan in the oven until melted.
3. Sprinkle sugar over margarine
4. Place one pineapple slice in the center of the pan
5. Cut remaining in halves and align around the pineapple at the center
6. Place the cherries in the center of the pineapple slices
7. Arrange pecans around the center pineapple
8. Beat the flour, sugar, baking powder, salt, milk, shortening, egg and vanilla.
9. Pour on top of the pineapple
10. Bake for about 40 minutes
11. Check that it is fully cooked by sticking a toothpick in the center. If it comes out dry, it is ready!

Cultural Fact: This recipe is from Zoraya's very first cooking book.